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**FEDERAL
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United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Poultry
Programs

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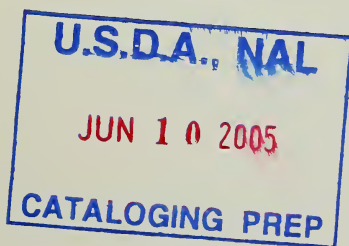
Poultry Picture Series

The Poultry Picture Series
illustrates various defects in
the official U.S. grade standards
for ready-to-cook poultry and
poultry products

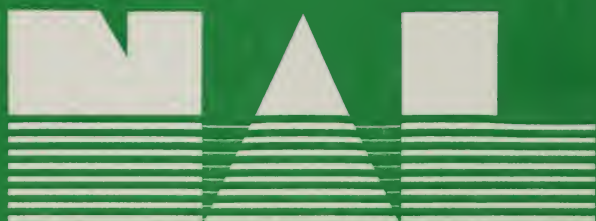
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2001



**United States
Department of
Agriculture**



National Agricultural Library

Poultry Picture Series

The Poultry Picture Series illustrates various defects described in the official U.S. grade standards for ready-to-cook poultry and poultry products.

The poultry regulations and standards are available at these Websites:

Regulations Governing the Voluntary Grading of
Poultry Products and Rabbit Products (7 CFR Part 70)
www.ams.usda.gov/poultry/regulations

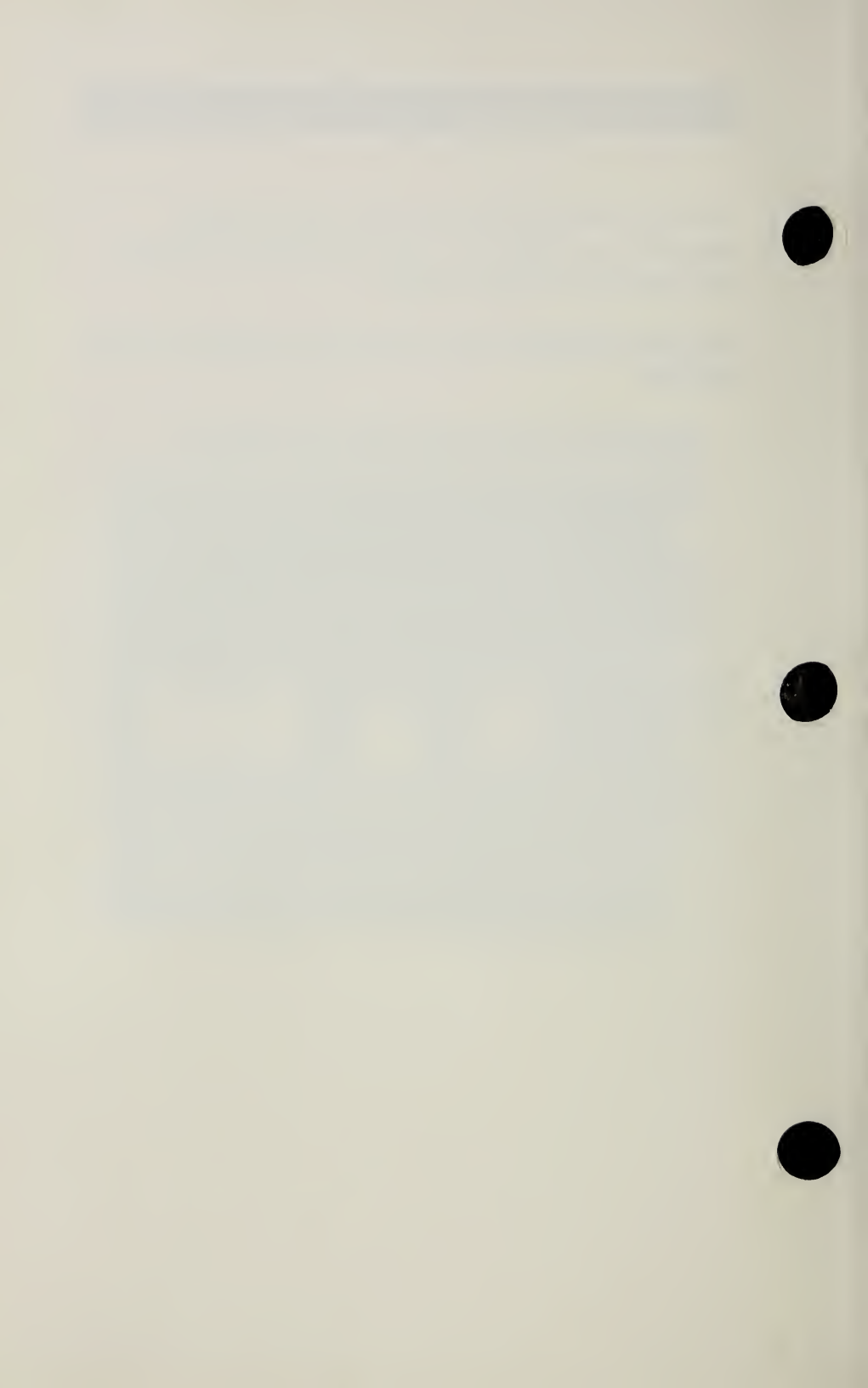
U.S. Classes, Standards, and Grades for Poultry
(AMS 70.200 *et seq.*)
www.ams.usda.gov/poultry/standards

Further information about poultry grading is available
from the following:

Call: 202-720-3271

Fax: 202-690-3165

Write: USDA, AMS, Poultry Programs
STOP 0258, ROOM 3938-South
1400 Independence Avenue, SW
Washington, DC 20250



Poultry Picture Series - Index

Part 1 - Whole Carcass Chicken

Part 2 - Whole Carcass Turkey

Part 3 - Poultry Parts



Whole Carcass Chicken



CWC01a

Grade A

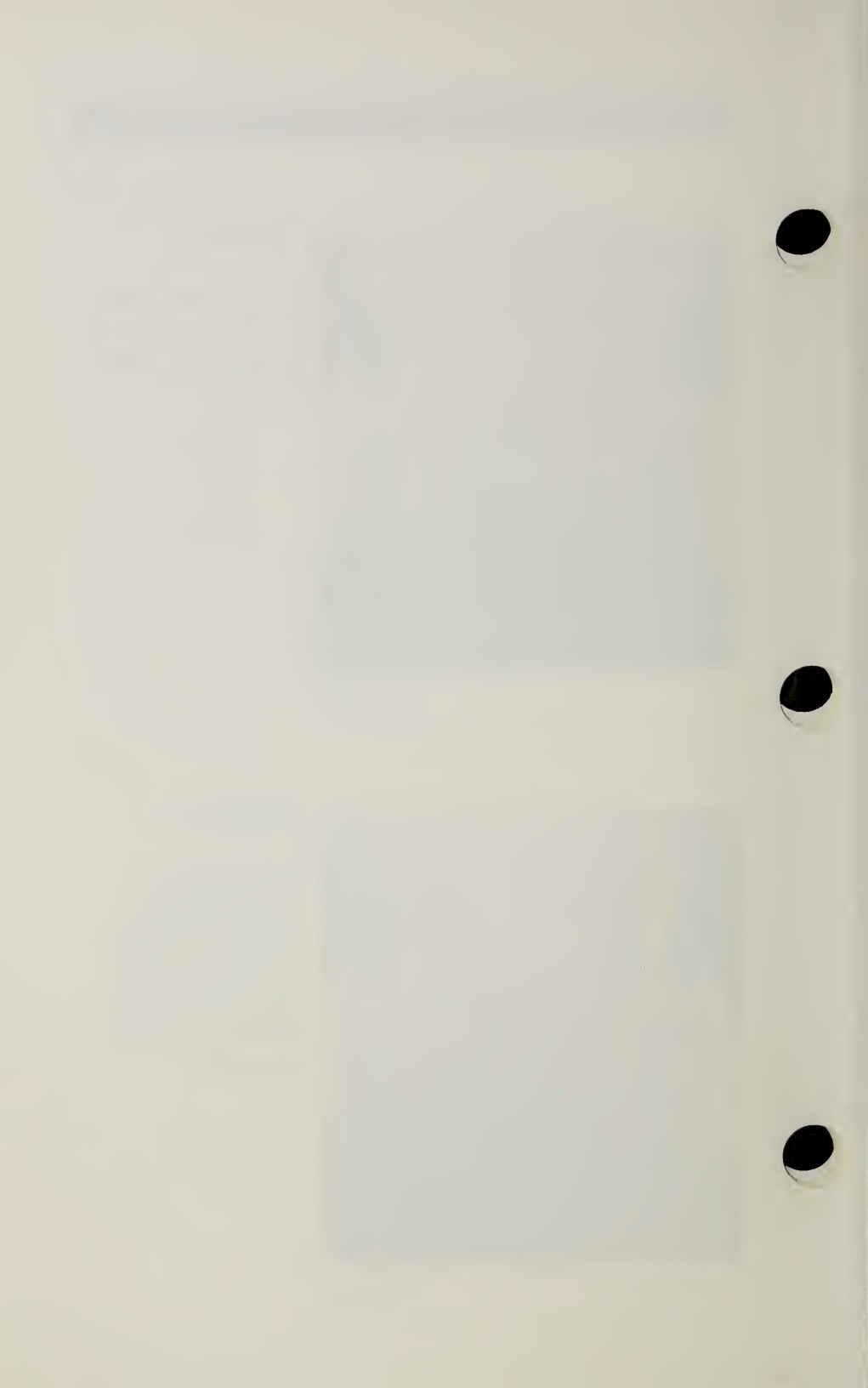
Exposed flesh does not exceed 1/4 inch tolerance for breast and legs.



CWC01b

Grade B

Exposed flesh exceeds 1/4 inch tolerance for breast and legs, but does not exceed an area greater than 1/3 of the breast.



Whole Carcass Chicken



CWC02a

Grade A

Exposed flesh does not exceed 1-1/2 inch tolerance for the back and wings.



CWC02b

Grade B

Exposed flesh exceeds 1-1/2 inch tolerance for the back and wings but does not exceed an area greater than 1/3 of the wing.

Whole Carcass Chicken



CWC03a

Grade A

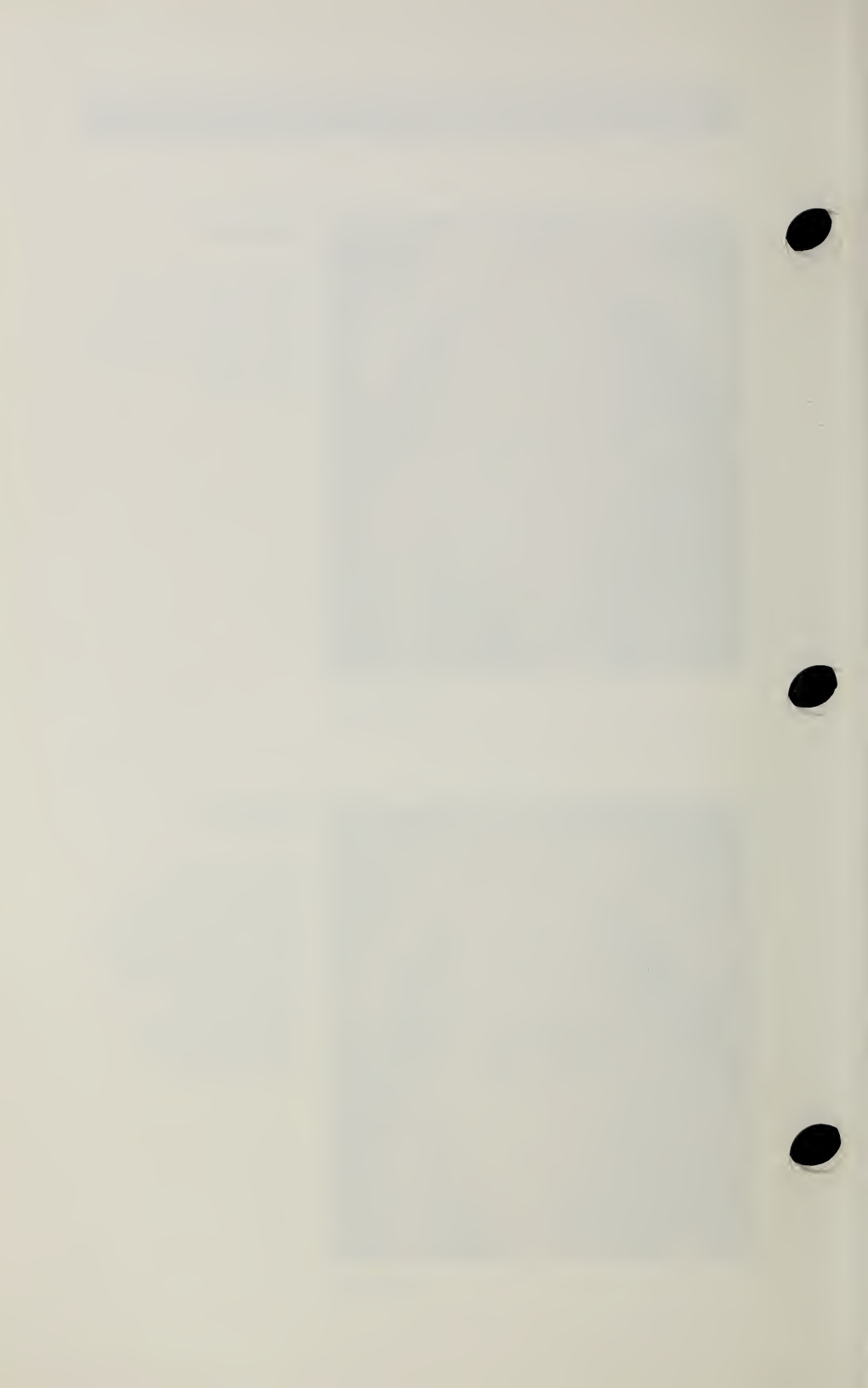
Exposed flesh does not exceed 1-1/2 inch tolerance for the back and wings.



CWC03b

Grade B

Exposed flesh exceeds 1-1/2 inch tolerance for the back and wings but does not exceed an area greater than 1/3 of the back.



Whole Carcass Chicken

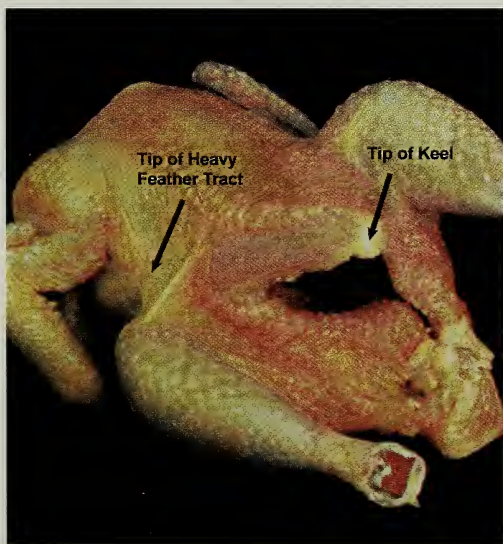
Grade A



Processing cut in skin does not exceed $\frac{1}{2}$ of the distance between tip of keel and heavy feather tract.

CWC04a

Grade B



Processing cut in skin exceeds $\frac{1}{2}$ the distance between tip of keel and heavy feather tract.

CWC04b

Whole Carcass Chicken



CWC05a

Grade A

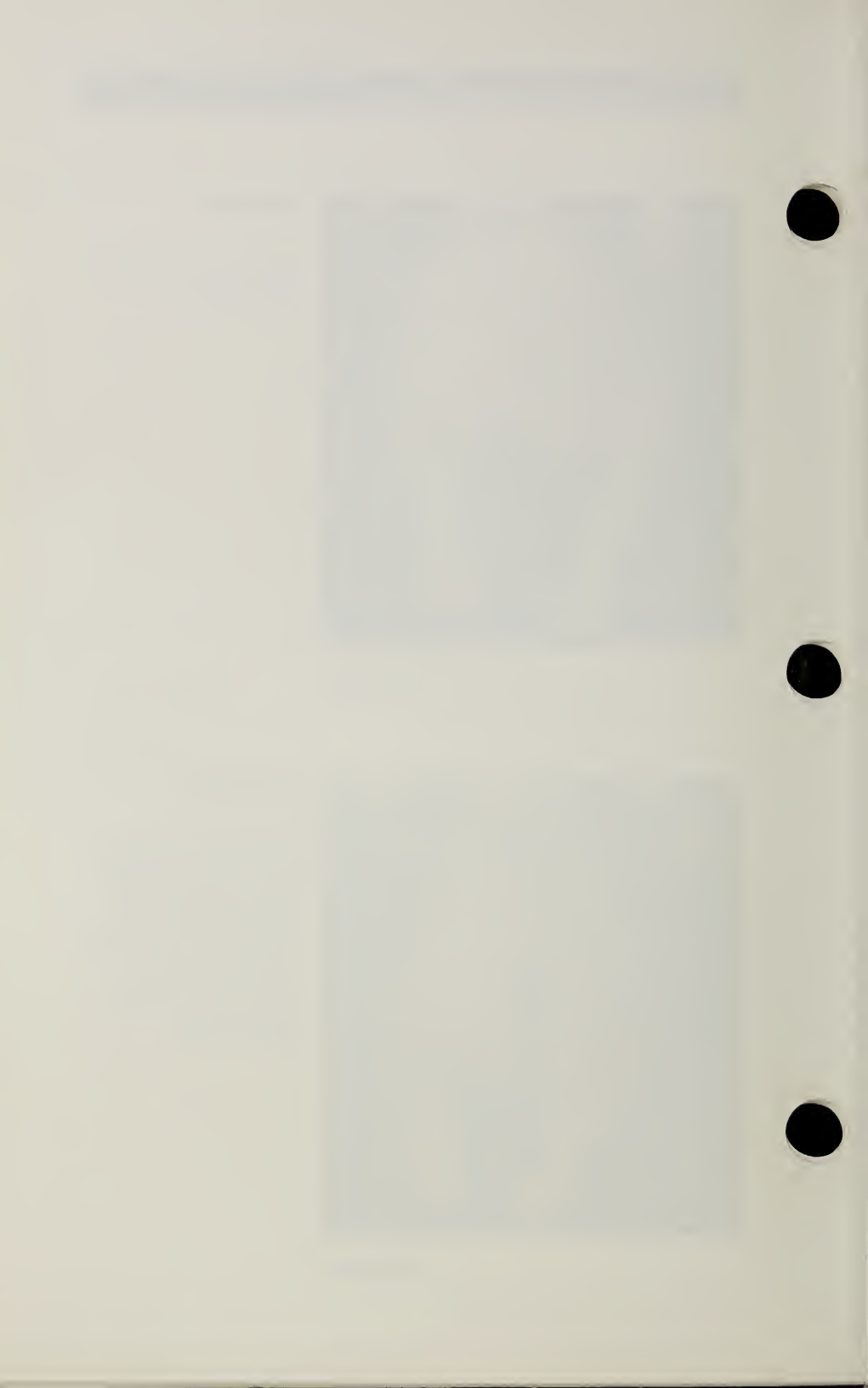
Processing cut in tip of keel does not exceed 1/2 inch tolerance.



CWC05b

Grade B

Processing cut in tip of keel exceeds 1/2 inch tolerance.



Whole Carcass Chicken



CWC08a

Grade A

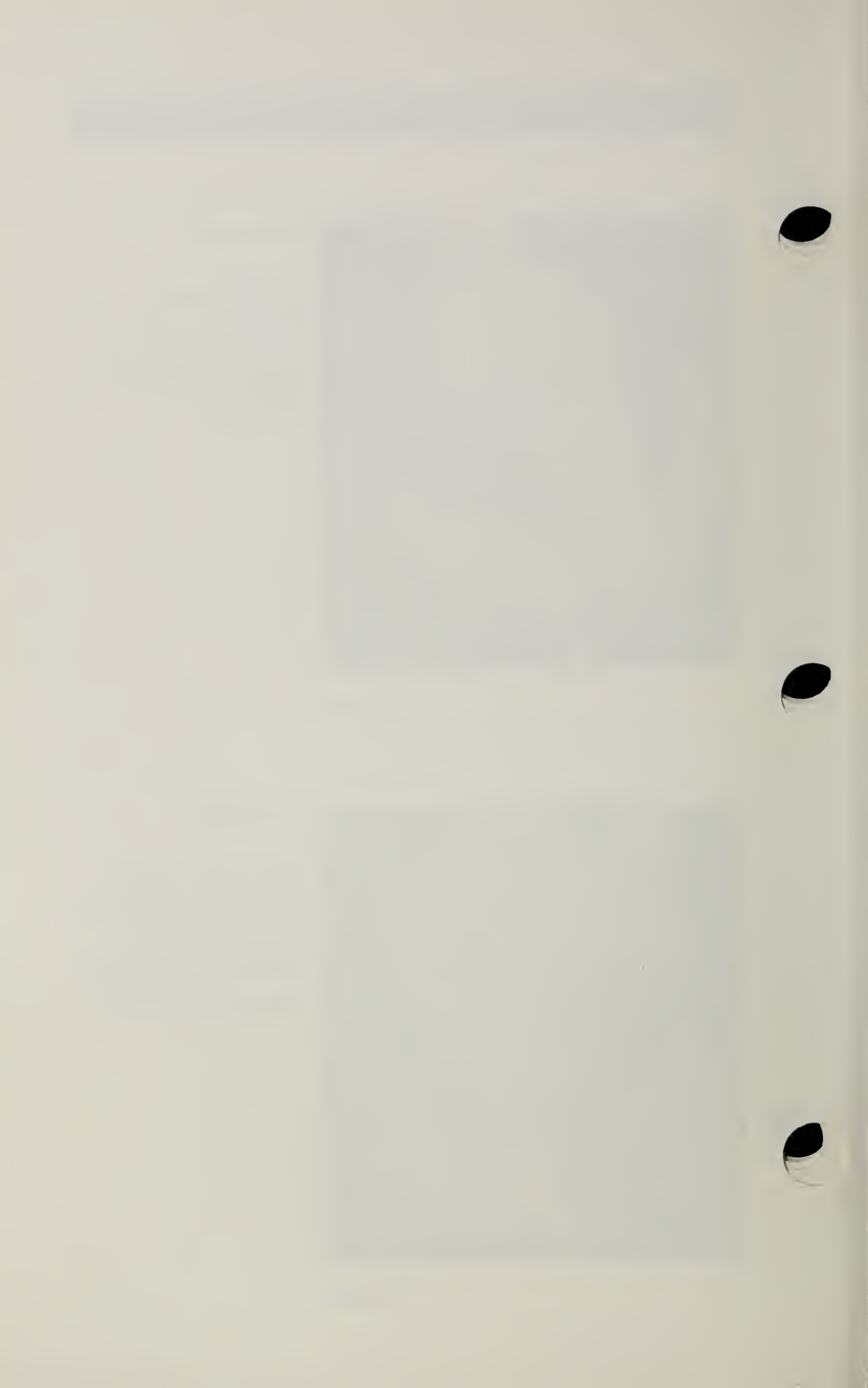
Lightly shaded discoloration does not exceed the 2 inch tolerance allowed on the back.



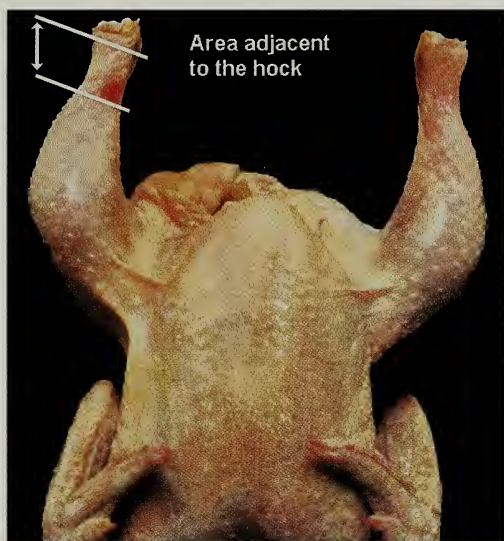
CWC08b

Grade B

Moderately shaded discoloration does not exceed the 3 inch tolerance (aggregate) allowed on the back.



Whole Carcass Chicken



CWC09a

Grade A

Moderate discoloration adjacent to the hock does not exceed 1/2 inch.



CWC09b

Grade B

Moderate discoloration adjacent to the hock exceeds 1/2 inch.



Whole Carcass Chicken



Grade A

Wing tips may be removed.

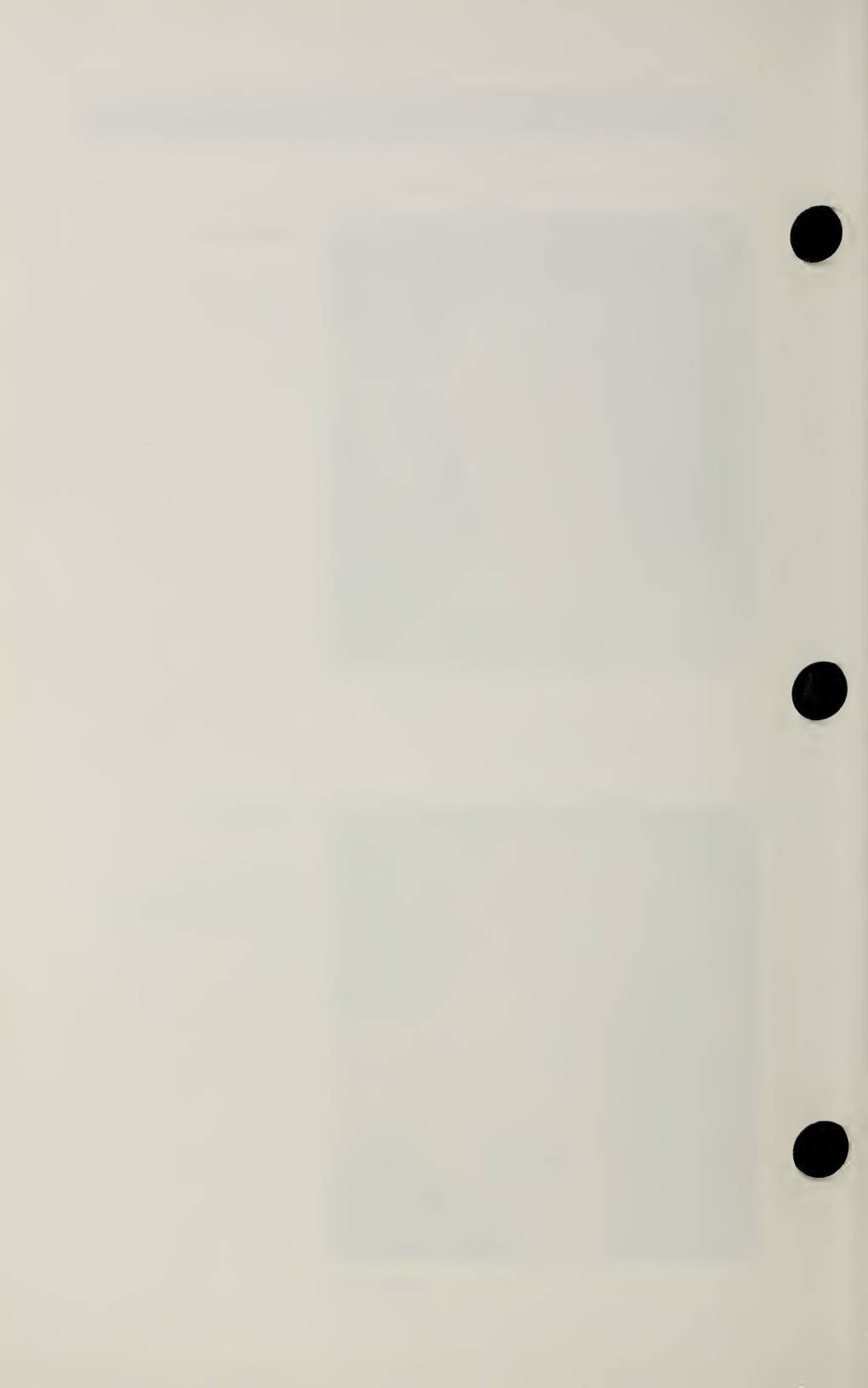
CWC11a



Grade B

Wing may be removed at second joint.

CWC11b



Whole Carcass Chicken



CWC13a

Grade A

Remnants of oil gland are permitted, provided the secretory material and ducts are removed.



CWC13b

No Grade

Does not meet ready-to-cook requirements (secretory ducts are present).

Whole Carcass Chicken

Grade A

The number of feathers less than or equal to 1/2 inch does not exceed four.



CWC17a

Grade B

The number of feathers less than or equal to 1/2 inch exceeds four but does not exceed six.



CWC17b



Whole Carcass Chicken



CWC20a

Grade C

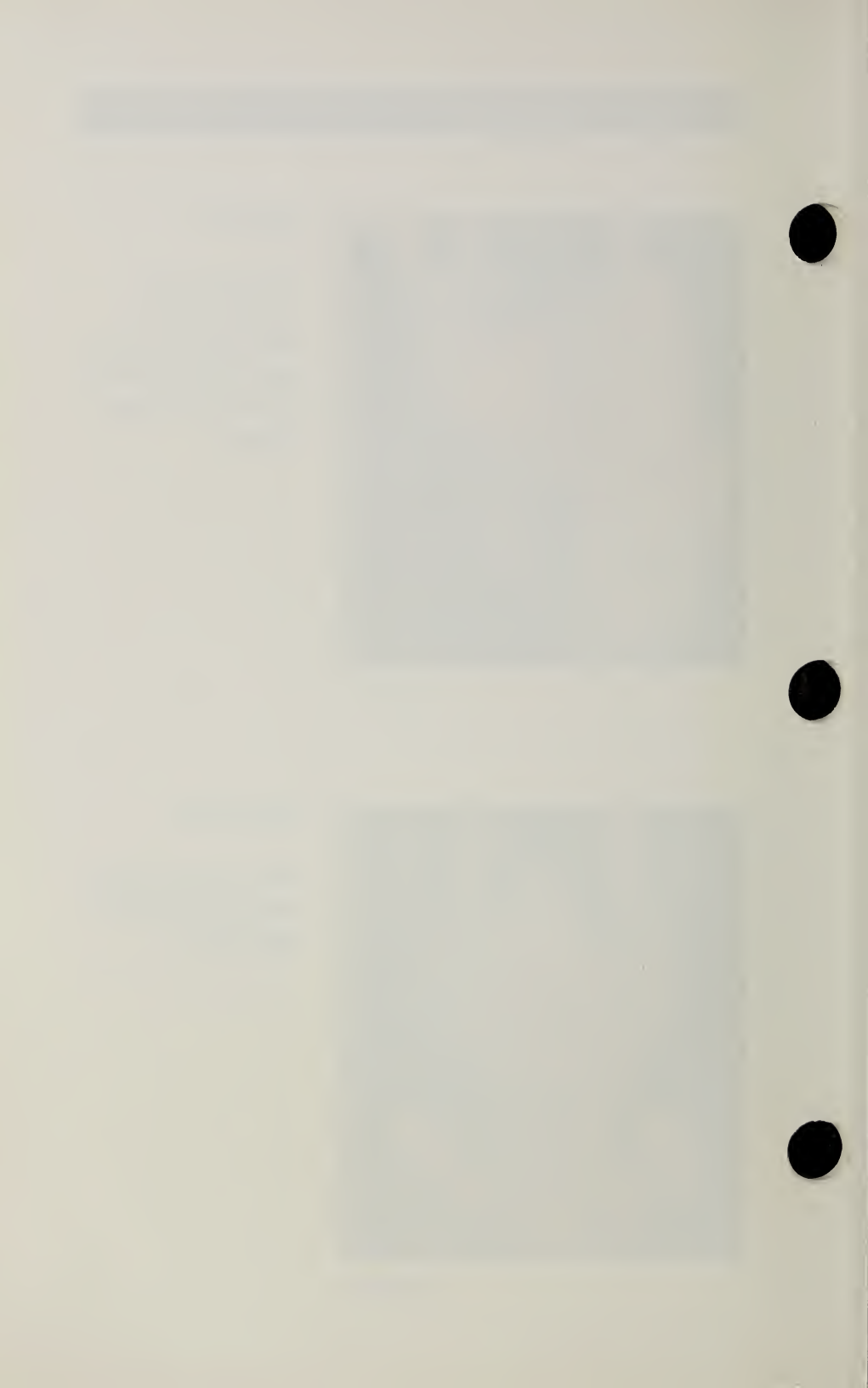
The discoloration resulting from skin inflammation exceeds the Grade B tolerance (2 inches) for breast and legs.



CWC20b

No Grade

Does not meet ready-to-cook requirements (gall stains).



Whole Carcass Chicken



CWC25a

Grade A

Maximum intensity allowed for slight discoloration, provided it does not detract from the appearance of the product.



CWC25b

Grade B

Maximum intensity allowed for lightly shaded discoloration, provided the area does not exceed the tolerance permitted.



Whole Carcass Chicken



CWC26a

Grade A

The cut separating the leg from the foot may extend below the hock joint (tarsal joint), provided it does not exceed 1/4 inch.



CWC26b

No Grade

The leg is separated below the hock joint (tarsal joint) more than 1/4 inch, resulting in a long hock.

Whole Carcass Chicken



CWC27a

Grade A

(left carcass)

The scar tissue (scratches) is not readily identifiable as scabs. The discoloration is lightly shaded and does not exceed the 1 inch aggregate tolerance for breast and legs.

No Grade

(right carcass)

Scabs that are readily discernible are No Grades and must be excluded from the pack.



CWC27b

No Grade

Scabs that are readily discernible are No Grades and must be excluded from the pack.



Whole Carcass Chicken



CWC29a

Grade A

Moderate discoloration does not exceed 1 inch tolerance for back and wings.

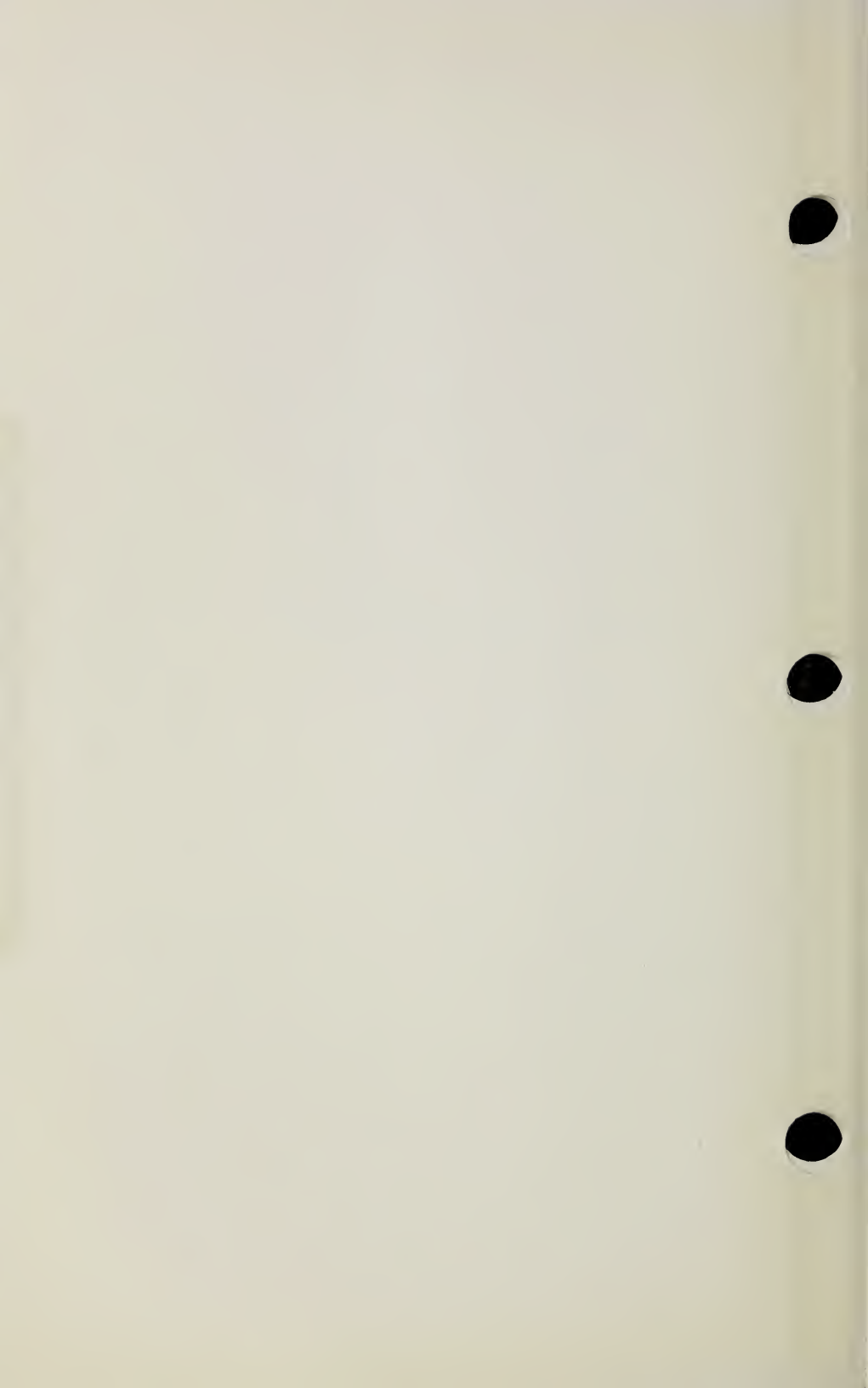


CWC29b

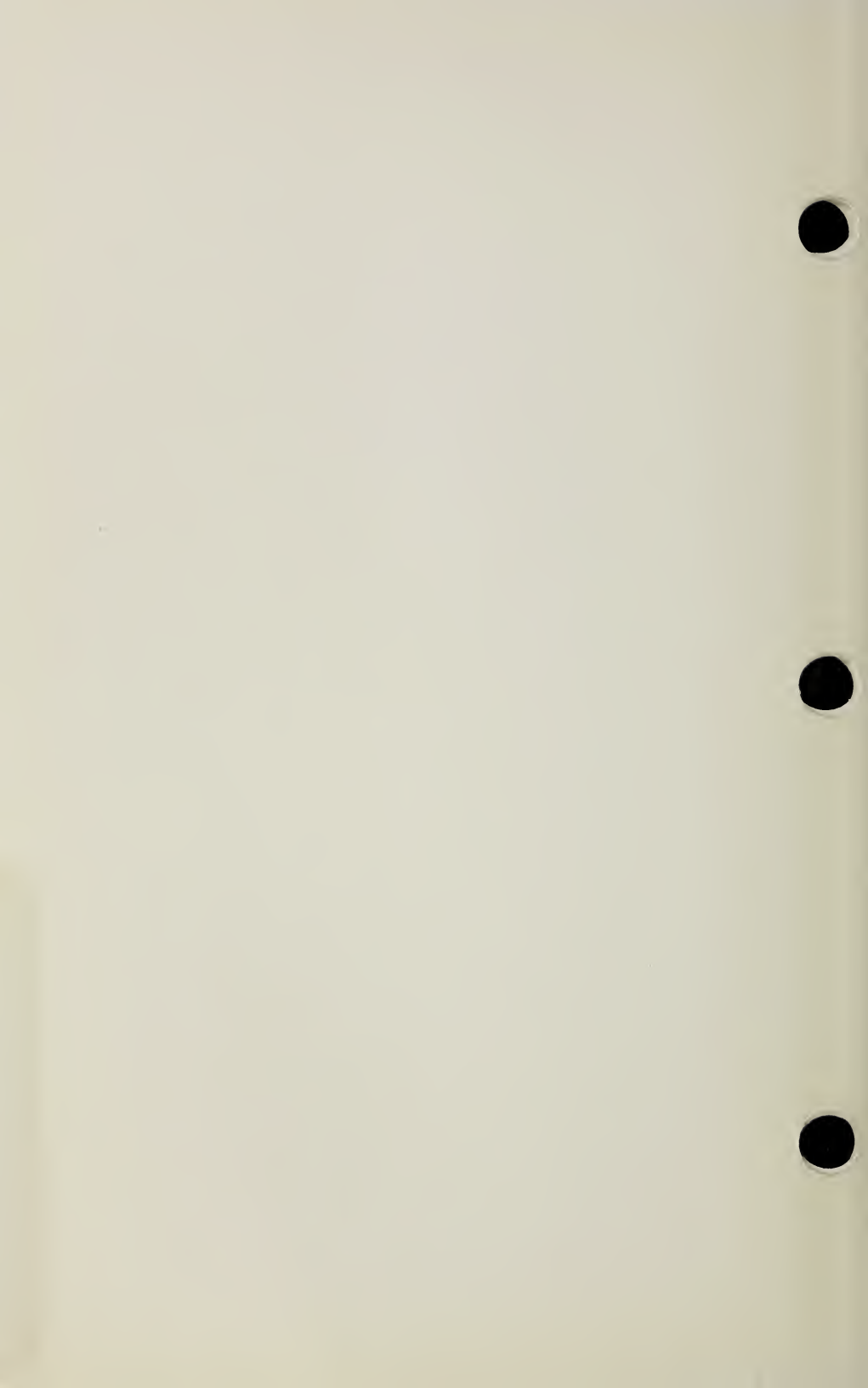
Grade B

Moderate discoloration does not exceed 3 inch tolerance for Grade B carcasses.









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